

SOUP



Cup | Crock | Quart (To-Go)

SOUP DU JOUR · MP

Ask your server about our soup of the day.

FRENCH ONION · 8 | 10 | 22 GF OPTION

Rich Sherry beef broth with caramelized onions, topped with croutons and smothered with provolone and swiss.

TOMATO BISQUE · 8 | 10 | 22 GF OPTION, VG

Our famous gratinéed tomato bisque. Savory and creamy with tomatoes, onions, and mushrooms. Finished with croutons and smothered in mozzarella and provolone.

ROASTED SWEET POTATO & APPLE · 7 | 9 | 20 GF, V

Slow-roasted sweet potatoes and apples reduced into a bright and hearty soup. Topped with feta and pepitas.

SHAREABLES

BASKET OF ROLLS | 10 VG

An assortment of six warm dinner rolls from local favorite, Michael's Homestyle Breads. Served with side of whipped butter.

WHITE WINE MUSSELS | 23 GF OPTION

Steamed Prince Edward Island mussels bathed in garlic butter white wine broth with tomato and herbs. Served with garlic bread.

FRIED BRUSSELS | 13 GF

Tossed in a sticky bacon-cranberry jam and served with a side of roasted garlic aioli.

FRIED MOZZARELLA | 14 GF, VG

House-made, hand-breaded mozzarella fried golden brown and served with house marinara.

WINGS | 18 GF

Ten wings tossed in the sauce of your choice. Served with celery and your choice of ranch or bleu cheese. *Mild, Hot, Barbecue, Garlic Parmesan, Old Bay, Maple Dijon, Apricot Gochujang.*

LOADED TATER TOTS | 14 GF, VG OPTION

Topped with shredded cheddar cheese, chopped bacon, scallions, and sour cream drizzle.

TRUFFLE FRIES | 14 GF, VG

Tossed in truffle oil and topped with grated parmesan. Served with a side of herb aioli.

FETA BRUSCHETTA | 14 GF OPTION, VG

Crostini topped with honey-whipped feta, tomato bruschetta, arugula, and drizzled with balsamic glaze and honey.

HANDHELDS

Add Side Salad | 4 · Add Side Caesar | 5 · Add Fries or Tots | 5 · Sub Vegan Nacho Cheese | 2
Complimentary Substitutions | Gluten-Free Roll · Black Bean Burger

FIRESIDE BURGER* | 18 GF OPTION

Chargrilled Angus patty topped with sharp cheddar, bacon jam, lettuce, tomato, onion, and sweet & spicy BBQ. Served on a toasted brioche bun with chips and a pickle.

ITALIAN-STYLE CHICKEN BURGER | 18 GF OPTION

Chicken, feta, and mozzarella burger breaded and fried. Topped with arugula, tomato, pickled red onions, and roasted garlic aioli. Served on a toasted brioche bun with chips and a pickle.

MOZZARELLA BURGER* | 17 GF OPTION

Chargrilled Angus patty topped with mozzarella, caramelized onions, sun-dried tomatoes, basil oil, and balsamic glaze. Served on a toasted brioche bun with chips and a pickle.

SHORT RIB SANDWICH | 18 GF OPTION

Braised short rib on a toasted ciabatta roll finished with caramelized onions, melty swiss cheese, and horseradish mayo. Served with chips and a pickle.

CLASSIC REUBEN | 17 GF OPTION

House-cured corned beef with local sauerkraut, melty swiss cheese, and house-made Thousand Island dressing. Served on butter-grilled sourdough with chips and a pickle.

BBQ MEATLOAF GRILLED CHEESE | 16

Butter-grilled sourdough with pepper jack cheese, house-made meatloaf, chopped bacon, and sweet & spicy BBQ. Served with chips and a pickle.

CHORIZO STREET TACOS | 15 GF OPTION, VG, V OPTION

Three flour tortillas filled with crispy vegan chorizo. Topped with shredded cheddar, chopped onions, diced tomatoes, and green sauce. Served with freshly fried tortilla chips and salsa.

SALADS

Add warm roll from Michael's Homestyle Breads, with whipped butter | 2 GF OPTION

FARM FRESH SALAD | MP

Seasonal salad of locally-sourced ingredients from our friends at Lancaster Farm Fresh.

WARM BEET SALAD | 17 GF, VG, V OPTION

Roasted Lancaster County red beets on a bed of honey-whipped feta, topped with arugula, sliced apples, pepitas, and pickled red onion. Finished with citrus vinaigrette and a honey drizzle.

CLASSIC CAESAR SALAD | 12 GF OPTION, VG

Crisp romaine tossed with creamy Caesar dressing then topped with croutons and shaved parmesan.

HARVEST STEAK SALAD* | 19 GF, VG OPTION

Grilled flank steak on a bed of spring mix. Topped with sweet potatoes, red onions, crumbled bleu cheese, and pecans. Dressed in a maple dijon vinaigrette.

PROTEIN

- Crispy Chicken | 9
- Grilled Chicken | 8 GF
- Grilled Steak | 11 GF
- Grilled Salmon | 11 GF
- Grilled Shrimp Skewer | 10 GF
- Lump Crab Cake | 19 GF
- Black Bean Burger | 8 V
- Vegan Chorizo | 8 GF,V

DRESSING GF

- | | |
|-----------------|----------------------|
| Ranch | Caesar |
| Bleu Cheese | French |
| Poppy Seed | Italian |
| Thousand Island | Balsamic Vinaigrette |

MAINS

Add warm roll from Michael's Homestyle Breads, with whipped butter | 2 GF OPTION

Add Side Salad | 4 · Add Side Caesar | 5

CHEF'S CUT STEAK* | MP

Ask your server about our chef's cut of the day.

HOMESTYLE MEATLOAF | 25

Our blend of beef, veal, and pork combined with onion, jalapeños, and pepper jack, then topped with a bright tomato jam. Served with daily starch and vegetable.

BEEF STROGANOFF | 28 GF OPTION

Sautéed beef tips, mushrooms, and red onions tossed with a creamy robust stroganoff sauce, peas, and fettuccine. Finished with feta and scallions. Served with garlic bread.

BONE-IN PORK CHOP | 28 GF

French-cut, bone-in pork chop, roasted and topped with maple bacon jam. Served with daily starch and vegetable.

ROASTED DUCK BREAST | MP GF

Roasted duck breast prepared medium and topped with a savory cranberry sauce. Served with daily starch and vegetable.

LUMP CRAB CAKES GF

Single | 26 · Twin | 36

Handmade lump crab cakes served with daily starch and vegetable, and your choice of cocktail or tartar sauce.

Add Grilled Shrimp Skewer | +10

APRICOT SALMON | 26 GF

Cajun-seasoned salmon filet glazed with an apricot reduction. Served with Basmati rice and daily vegetable.

FISH & CHIPS | 24

Battered and fried haddock served with fries and your choice of cocktail or tartar sauce.

CHICKEN PARMESAN | 27 GF OPTION

Hand-breaded chicken breast on a bed of fettuccine tossed with robust red sauce, melted mozzarella, and shaved parmesan. Served with garlic bread.

VEGETABLE STIR FRY | 21 GF, V

Broccoli, mushrooms, red peppers, carrots, and onions stir-fried in our house-made sauce with Basmati rice and topped with scallions.

GF Gluten-free

VG Vegetarian

V Vegan

GF OPTION Gluten-free substitutions available

VG OPTION Vegetarian substitutions available

V OPTION Vegan substitutions available

Please inform our team of any food-based allergies.

While we have a dedicated gluten-free fryer, please note that some vegetarian/vegan items are prepared in a shared fryer.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.